How to get the best from Your Range

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Use and Care of gas model JGBP24GEF

PUB# 49-4861

LIMITED RUN BY MAGIC CHEF 30" GAS RANGE

Your Direct Line to General Electric

The GE Answer Center® 800.626.2000

EFF DATE 10-26-87

GENERAL ELECTRIC 49-4861

Help us help you...

Read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
General Electric Company
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label located in the burner box under the cooktop. See page 6.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

_____
Model Number

_____
Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver on page 21. It lists causes of minor operating problems that you can correct yourself.

FOR YOUR SAFETY

Turn OFF all range controls

If you smell gas:

1. **Open windows**
2. **Don't touch electrical switches***
3. **Extinguish any open flame**
4. **Immediately call your gas supplier**

***Don't turn electric switches on or off because sparks may ignite the gas.**

FOR YOUR SAFETY

Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When You Get Your Range

- **Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.**
- **Have your range installed and properly grounded by a qualified installer,** in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Plug your range into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly-grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- **Be sure all packing materials are removed from the range** before operating it, to prevent fire or smoke damage should the packing material ignite.
- **Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) on which it is to be used.** Your range can be converted for use on one type of gas or the other. See Installation Instructions.
- **After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

- **Don't leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Don't allow anyone to climb, stand or hang on the door or range top.** They could damage the range and even tip it over causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPLASH OF A RANGE—** CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.
- **Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **Never wear loose fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **Never use your appliance for warming or heating the room.** Prolonged use of the range without adequate ventilation can be hazardous.
- **Do not use water on grease fires.** Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well fitting lid, cookie sheet or flat tray.

Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam fire extinguisher.

- **Do not store flammable materials in an oven or near the cooktop.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**
- **When cooking pork,** follow our directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

Surface Cooking

- **Always use the LITE position when igniting top burners** and make sure the burners have ignited.
- **Never leave surface burners unattended at HI flame settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Adjust top burner flame size so it does not extend beyond the edge of the cooking utensil.** Excessive flame is hazardous.
- **Use only dry potholders—** moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders come near open flames when lifting utensils. Do not use a towel or other bulky cloth in place of a potholder.
- **To minimize the possibility of burns,** ignition of flammable materials, and spillage, turn the cookware handles toward the side or back of the range without extending over adjacent burners.
- **Always turn surface burner off before removing cookware.**
- **Carefully watch foods being fried at HI flame setting.**

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Read all instructions before using this appliance.

• **Never block the vents (air openings) of the range.** They provide the air inlet and outlet which is necessary for the range to operate properly with correct combustion.

• **Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok.** This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

• **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

• **Use least possible amount of fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

• **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.

• **Always heat fat slowly,** and watch as it heats.

• **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

• **Use proper pan size**—Avoid pans that are unstable or easily tipped. Select utensils having flat bottoms large enough to properly contain food avoiding boilovers and spillovers, and large enough to cover burner grate. This will both save cleaning and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.

• **Use only glass cookware that is recommended** for use on gas burners.

• **Keep all plastics away from top burners.**

• **To avoid the possibility of a burn, always be certain that the controls for all burners are at OFF position and all grates are cool before attempting to remove a grate.**

• **When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.**

• **If range is located near a window,** do not use long curtains which could blow over the top burners and create a fire hazard.

• **If you smell gas,** turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

Baking, Broiling and Roasting

• **Do not use oven for a storage area.**

• **Stand away from the range when opening the door of a hot oven. The hot air or steam which escapes can cause burns to hands, face and/or eyes.**

• **Don't heat unopened food containers in the oven. Pressure could build up and the container could burst causing an injury.**

• **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.

• **Use only glass cookware that is recommended** for use in gas ovens.

• **When using cooking or roasting bags in oven,** follow the manufacturer's direction.

• **Always remove broiler pan from the oven as soon as you finish broiling.** Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.

• **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.

• **Make sure broiler pan is in place correctly** to reduce the possibility of grease fires.

• **If you should have a grease fire in the broiler pan,** turn off oven, and keep oven door closed to contain fire until it burns out.

Self-Cleaning Oven

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Be careful not to rub, damage or move it.

- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

- **Remove the broiler pan and other cookware** before self-cleaning the oven.

Cleaning Your Range

- **Clean only parts listed in this Use and Care Book.**

- **Keep range clean and free of accumulations of grease or spillovers which may ignite.**

If You Need Service

- **Read "The Problem Solver" on page 21 of this book.**

- **Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

Flooring under the Range

Your range, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl. When moving the range on this type of flooring, use care.

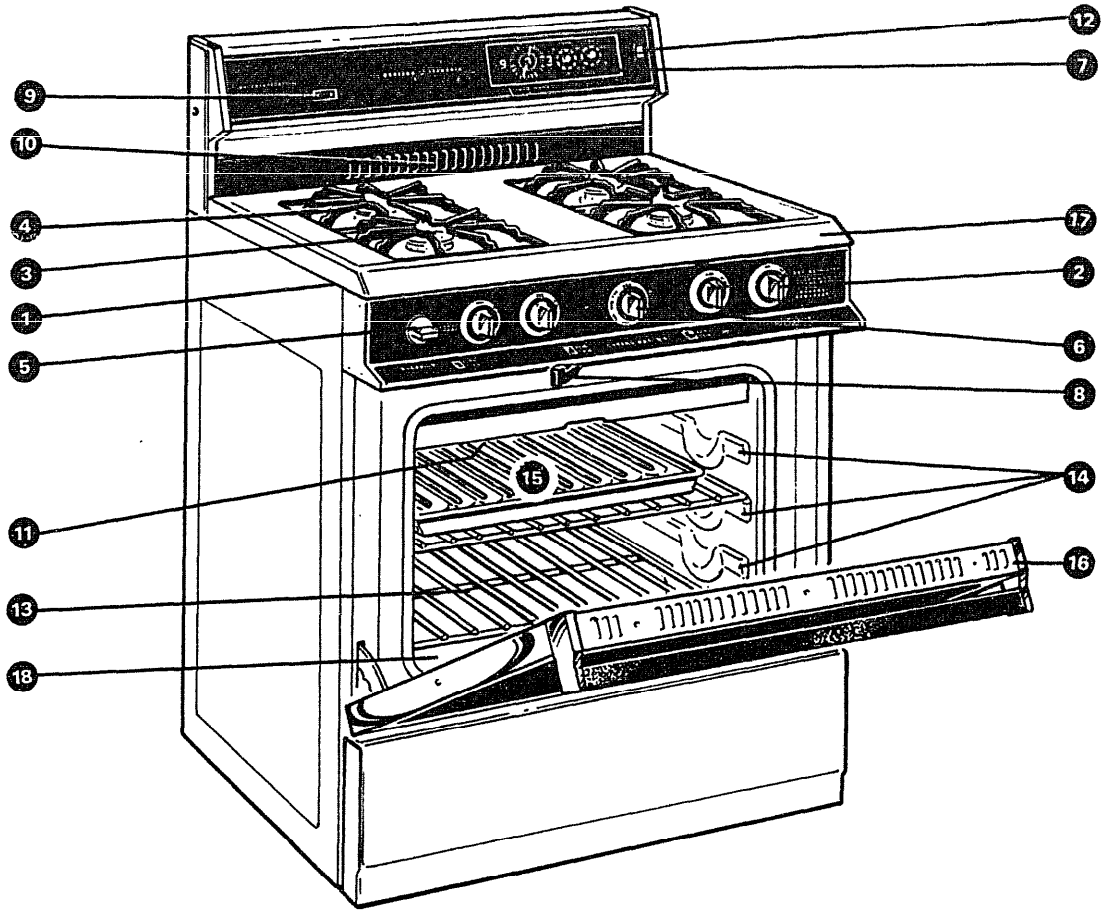
Do not install the range over kitchen carpeting unless you place an insulating pad or sheet of 1/4-inch-thick plywood between the range and carpeting.

When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood or similar material to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

Leveling the Range

Your range must be level in order to produce proper cooking and baking results. After it is in its final location, place a level horizontally on an oven shelf and check the levelness front to back and side to side. Level the range by adjusting the leveling legs or by placing shims under the corners as needed.

Features of Your Range



Model JGBP24GEF

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Surface Cooking

Automatic Ignition

Surface burners on this range are lighted by electric ignition, ending the need for standing pilot lights with constantly burning flames.

In case of a power outage, you can light the pilotless ignition surface burners with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. **To avoid getting burned, use extreme caution when lighting burners this way.**

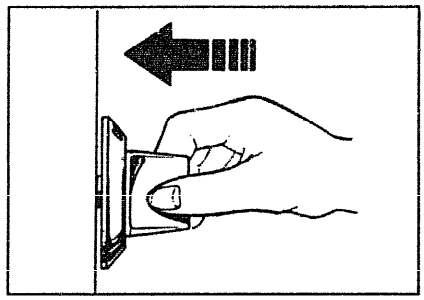
Surface burners in use when an electrical power failure occurs will continue to operate normally.

Surface Burner Controls

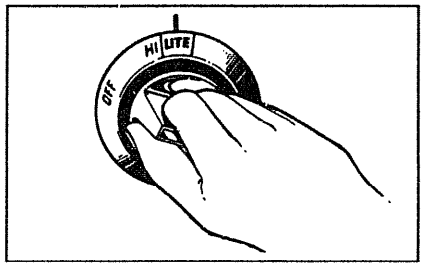
Knobs that turn the surface burners on and off are located on the lower control panel in front of the burners.

The two on the left control the left front and left rear burners. The two on the right control the right front and right rear burners.

To Light a Surface Burner



Push the control knob in and turn it to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.



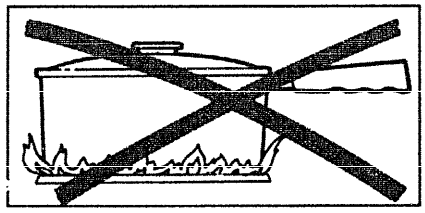
After the burner ignites, turn the knob to adjust the flame size.

Note:

- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a potholder, cleaning cloths or other materials on them.

How to Select Flame Size

The flame size on a gas burner should match the cookware you are using.



NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handles.

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes which need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Surface Cooking (continued)

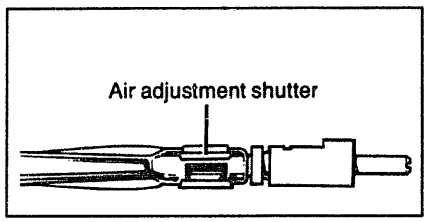
Air Adjustment

An air adjustment shutter for each surface burner regulates the flow of air to the flame.

When the right amount of air flows into the burner, the flame will be steady, relatively quiet and have approximately 1/2" sharp blue cones. This is usually the case with factory preset shutter settings.

With too much air, the flame will be unsteady, possibly won't burn all the way around, and will be noisy, sounding like a blowtorch.

With not enough air, you won't see any sharp blue cones in the flame, you may see yellow tips, and soot may accumulate on pots and pans.



To adjust the flow of air to the burners, rotate the shutters to allow more or less air into the burner tubes as needed.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled steel wool pad after each use keeps aluminum cookware looking shiny new. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass utensils—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets generally work satisfactorily if used at medium heat as the manufacturer recommends.

Using Your Oven

Automatic Ignition

The oven burner and broil burner on your range are lighted by electric ignition.

To light the burners, turn the OVEN TEMP knob to the desired temperature. The burner should ignite within 60 seconds.

THE OVEN AND BROILER CANNOT BE OPERATED IN THE EVENT OF A POWER FAILURE.

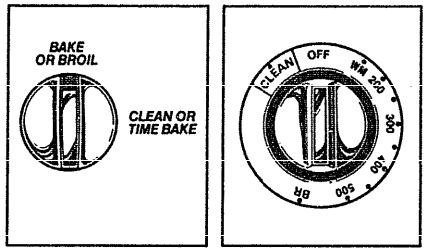
The oven burner will go out automatically when there is a power failure. It will automatically relight when power is restored unless you turn the OVEN TEMP control to OFF.

Before Using Your Oven

Be sure you understand how to set the controls properly. Practice removing and replacing the shelves while the oven is cool. Read the information on the following pages, and keep this book handy.

Oven Controls

There are two controls for your oven, marked SELECTOR and OVEN TEMP.



The SELECTOR knob has settings for BAKE OR BROIL and CLEAN OR TIME BAKE.

BAKE OR BROIL—Use this setting for all normal oven operations—for example, for cooking roasts or casseroles or for broiling.

CLEAN OR TIMED BAKE—Use this setting to turn the oven on and off at specified times when you want the self-cleaning or cooking operation to start and stop. See Automatic Oven Timer on next page.

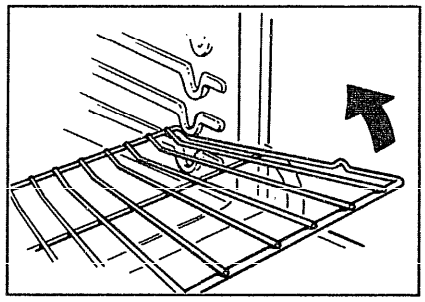
The OVEN TEMP control maintains the temperature you set for normal oven operation as well as for broiling.

For normal oven operation, turn the knob to the desired temperature. It will normally take 30 to 60 seconds before the flame comes on.

After the oven reaches the selected temperature, the oven burner cycles —off completely, then on with a full flame—to keep the oven temperature controlled.

The OVEN TEMP control should be turned to OFF whenever the oven is not in use.

Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the "stop" position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove a shelf from the oven, pull it out to the stop position, lift up on front and pull out.

Shelf Positions

The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.

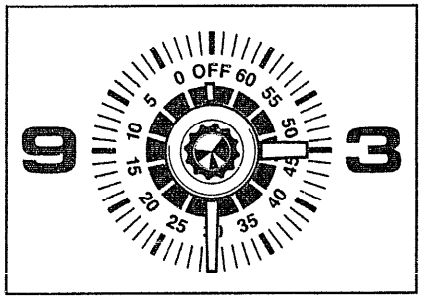
Oven Vent

Your oven is vented through ducts at the rear of the range (see page 6). Do not block these ducts when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted. Avoid touching the vent openings or nearby surfaces during oven operation—they may become hot.

Oven Light

The light comes on automatically when the oven door is opened. Use the switch on the upper control panel to turn the light on and off when the door is closed.

Automatic Oven Timer and Clock



Clock

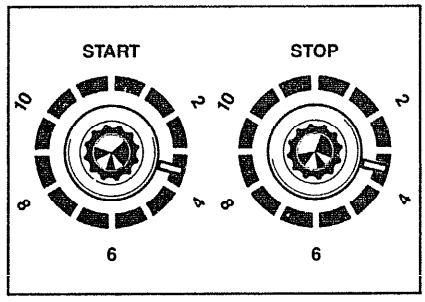
To set the clock, push the knob in and turn the clock hands to the right to the correct time. Then let the knob out and continue turning to OFF.

Minute Timer

The Minute Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize it as the pointer which is different in color from the clock hands.

To set the Minute Timer, turn the knob to the left, *without pushing in,* until the pointer reaches the number of minutes you want to time (up to 60).

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, *without pushing in,* until the pointer reaches OFF and the buzzer stops.



Automatic Oven Timer

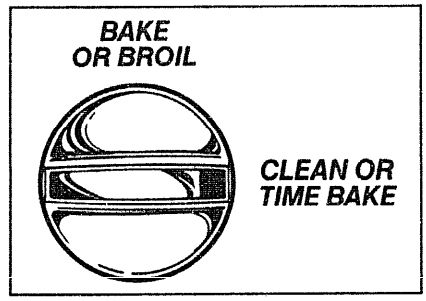
This Timer will automatically start and stop your oven for you. Here's what you do:

1. Make sure both your range clock and the START dial show the correct time of day.

2. Set the START control. Push in and turn the START knob to the time you want the oven to turn on. (If you want it to start operating immediately, do not set the START time.)

3. Set the STOP control. Push in and turn the STOP knob to the time you want the oven to turn itself off.

Note: There must be at least a half-hour difference between the START and STOP dials for the automatic control to work.



4. Set the SELECTOR knob to CLEAN OR TIME BAKE and the OVEN TEMP knob to the desired oven temperature.

The oven will turn itself on immediately, or at a later START time that you set if you have set the START control. It will operate at the temperature you selected, and it will turn itself off at the STOP time you have set.

After oven operation is completed, be sure to turn the OVEN TEMP knob to OFF and the SELECTOR knob to BAKE OR BROIL.

Baking

How to Set Your Range for Baking

1. Position the shelf or shelves in the oven.

2. Close oven door. Turn the SELECTOR knob to BAKE OR BROIL and the OVEN TEMP knob to the desired temperature. Preheat oven for at least 15 minutes if preheating is necessary.

3. Place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.

If cooking on two shelves at the same time, place shelves about 4 inches apart and stagger food on them.

4. Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove food.

Preheating

Preheating is very important when using temperatures below 225°F. and when baking foods such as, biscuits, cookies, cakes and other pastries.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.
- If moisture is noticeable on the front of the oven or on the black glass door when first turning on the oven, leave the oven door ajar for a few minutes or until the oven is warm.
- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.
- Do not disturb the heat circulation in the oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at the most, on a lower shelf several inches below the food. Do not place foil on the oven bottom.

Common Baking Problems and Possible Solutions

PIES

Burning around edges
- Oven too full; avoid overcrowding.
- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked
- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

Pie filling runs over
- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky
- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side
- Batter spread unevenly in pan.
- Range not level.
- Using warped pans.
- Incorrect pan size.

Cakes cracking on top
- Check oven temperature.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls
- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake not baked long enough or at correct temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard
- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom
- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface
- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side
- Oven door not closed properly, check gasket seal.
- Check shelf position.

Baking Guide

1. Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 15 minutes.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

2. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent over-browning in the time it takes for heat to cook the center areas. We recommend dull (satin-finish) bottom surfaces of pans for cake pans and pie plates to be sure those areas brown completely.

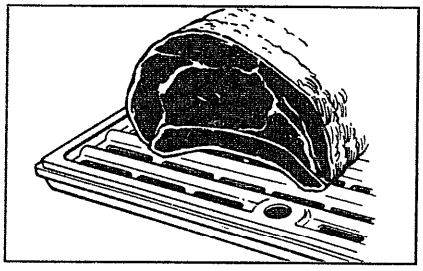
3. Dark or non-shiny finishes, also glass and Pyroceram® cookware, generally absorb heat which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
Bread					
Biscuits (½-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass Pan	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	Or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	Dark metal or glass gives deepest
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	browning.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce more moist crusts.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	If baking four layers use shelves B and D.
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temperature 25 to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pans	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temperature to 300°F. for large custard.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, C	325°-350°	15-25	To quickly brown meringue use 400°F. for 9 to 11 minutes.
One crust	Glass or Satin-finish Metal Pan	A, B	400°-425°	45-60	Custard fillings require lower temperature,
Two crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60	longer time.
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	13-16	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

Roasting

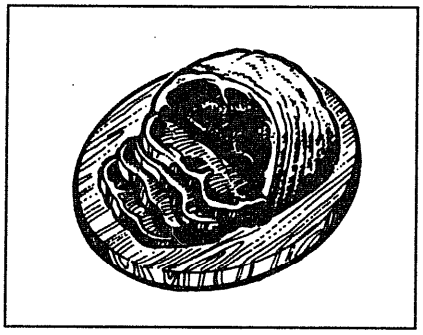
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover, or add water to your meat. Roasting is easy, just follow these steps:

Step 1. Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.



Step 2: Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with rack is a good pan for this.)

Step 3: Turn the SELECTOR knob to BAKE OR BROIL and the OVEN SET knob to the desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, you may wish to remove meat from the oven just before it is done if it is to stand 10 to 20 minutes while you make gravy or attend to other foods. If no standing is planned, cook meat to suggested temperature.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
Meat			**3 to 5-lbs.**	**6 to 8-lbs.**	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare	24-30	18-22	130°-140°
		Medium	30-35	22-25	150°-160°
		Well Done	35-45	28-33	170°-185°
Lamb leg or bone-in shoulder*	325°	Rare	18-22	16-19	130°-140°
		Medium	21-25	20-23	150°-160°
		Well Done	25-30	24-28	170°-185°
Veal shoulder, leg or loin*	325°	Well Done	33-43	27-37	170°-180°
Pork loin, rib or shoulder*	325°	Well Done	23-35	20-30	170°-180°
Ham, pre-cooked	325°	To Warm	15-18 minutes per lb. (any weight)		115°-125°
*For boneless rolled roasts over 6-inches thick, additional roasting time may be needed.					
Poultry			**3 to 5-lbs.**	**Over 5 lbs.**	
Chicken or Duck	325°	Well Done	27-33	25-30	185°-190°
Chicken pieces	375°	Well Done	33-38		185°-190°
			10 to 15-lbs.	**Over 15 lbs.**	**In thigh:**
Turkey	325°	Well Done	18-23	15-20	185°-190°

Broiling

Broiling is cooking food by direct heat from above the food. Your range is designed for waist-high broiling. A specially designed broiler pan and rack allows dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

How to Broil

1. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8-inch thick.

2. Arrange food on rack and position the broiler pan on the appropriate shelf in the oven. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.

3. Close the oven door but DO NOT LATCH IT. **If the door latch is moved to the right during a broil operation, the door may lock** and you may not be able to open it until the oven cools.

4. Turn SELECTOR knob to BAKE OR BROIL. For most foods, turn OVEN TEMP knob to BROIL. Note: Chicken and ham are broiled at a lower setting in order to cook food through without over-browning it.

5. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.

6. Turn OVEN TEMP knob to OFF. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.

Broiling Tips

- **Broiling is usually done with oven door closed.** However, if you like your steaks very rare inside and charred on the outside, leave the oven door slightly ajar.
- **Use tongs to turn meat over—** pierced meat loses juices.
- **Steaks and chops should be at least 1 inch thick** for best broiling results. Pan broil thinner ones.

Food	Quantity and/or Thickness	Shelf Position	1st Side Time, Minutes	2nd Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	C	5	2½	Arrange in single layer.
Ground Beef	1-lb. (4 patties)				Space evenly. Up to 9 patties take about same time.
Well Done	½ to ¾-in. thick	C	9-10	7-8	
Beef Steaks					
Rare	1-in. thick	C	9	7	Steaks less than 1-inch cook through before browning. Pan frying is recommended.
Medium	(1 to 1½-lbs.)	C	12	5-6	
Well Done		C	13	8-9	
Rare	1½-in. thick	B, C	10	6-7	Slash fat.
Medium	(2 to 2½-lbs.)	B, C	15	9-12	
Well Done		B	25	16-18	
Chicken (450°)	1 whole (2 to 2½-lbs.), split lengthwise	B	25-30	25-30	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first.
Bakery Products					
Bread (Toast) or Toaster Pastries	2-4 slices 1 pkg. (2)	C	2-3	½-2	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
English Muffins	2-split	C	3-6		
Lobster Tails (6 to 8-oz. each)	2-4	C	14-17	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (450°) Precooked	1-in. thick	B, C	8	8	Increase times 5-10 minutes per side for 1½-inch thick or home cured.
Pork Chops	2 (½ in.)	C	10	4-5	Slash fat.
Well Done	2 (1-in. thick), about 1 lb.	C	13	11-13	
Lamb Chops					
Medium	2 (1 in.)	B	8	4-7	Slash fat.
Well Done	about 10 to 12-oz.	B	10	10	
Medium	2 (1½ in.),	B	10	4-6	
Well Done	about 1 lb.	B	17	12-14	
Wieners, similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise into 5 to 6-inch pieces.

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

Before cleaning any part of your range (except for operating the self-cleaning cycle), **DISCONNECT ELECTRIC POWER TO THE RANGE** at the fuse box or circuit breaker panel, or pull the range power cord plug from the electric outlet.

Outer Enamel Finish

When the range is cool, wash the enamel finish with mild soap and water or a mild abrasive cleanser applied with a damp cloth. Rinse the surface with clean water and dry with a soft cloth. If you wish, occasionally apply a thin coat of mild cleaning wax to help protect the finish.

There are a number of precautions you can take to avoid marring the surface of the range and to prevent it from becoming dull. Don't slide heavy pans across it. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to remain, these foods could cause a dull spot. Also, no matter how stubborn the food stain, never use harsh abrasive cleansers. They could permanently damage the enamel surface.

Brushed Chrome Finish

Clean the brushed chrome top with warm, soapy water or an all-purpose household cleaner and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth. A good appliance wax will help protect this finish.

Control Panels

It's a good idea to wipe the control panels clean after each use of the oven. For a more thorough cleaning, the control knobs can be pulled off the knob stems.

Caution: Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on glass or enamel control panel surfaces—they will damage the finish.

Burner Grates

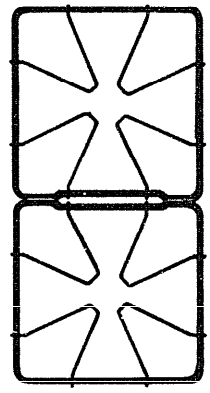
Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range wet.

To get rid of burned-on food, soak the grates in a slightly diluted liquid cleanser.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

When replacing a pair of grates, the irregular sides should interlock in the middle as shown at right.

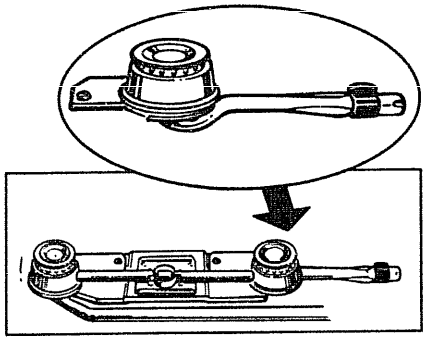


Care and Cleaning (continued)

Range Top Burners

The holes in the burners must be kept clean at all times for proper ignition and an even, unhampered flame.

Clean the burners routinely and especially after bad spillovers which could clog these holes. Burners lift out for cleaning.



Note: A slotted screw holds each of the burners in place to keep them from wobbling around during shipment. Remove and discard the shipping screw, lift the burner, tilt it to one side at the end closest to the ignitor and move it toward the back of the range. This disengages it from the gas valve at the front of the range, and it lifts out easily.

To remove burned-on food, soak the burner in a solution of a product used for cleaning the inside of coffee makers. Soak the burner for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water or a mild abrasive cleanser and a damp cloth.

Do not attempt to clean burners in an automatic dishwasher. Loosened food soil can clog burner holes, and the caustic action of the dishwasher detergent can damage the burner heads.

Before putting the burner back, dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

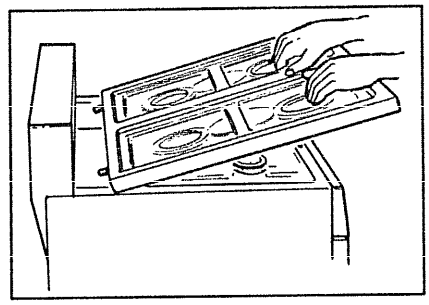
Drip Pans

Remove the grates and lift out the chrome drip pans. Wash them in hot, soapy water. Rinse them with clean, hot water and polish them dry with a cloth. Never use abrasive cleaner or steel wool—they'll scratch the surface. Instead, soak the drip pans for about 20 minutes in slightly diluted liquid cleanser or mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). After soaking, wash them in hot, soapy water. Rinse with clean water and polish with a clean, soft cloth.

Do not attempt to clean the drip pans in the self-cleaning oven.

Lift-Up/Off Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.



To make cleaning easier, the entire cooktop may be lifted up and/or off.

Be sure all burners are turned off before raising or removing the cooktop. Then remove the grates and drip pans, grasp the two front burner wells and lift.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, replace or lower the cooktop. Be careful not to pinch your fingers.

Broiler Pan & Rack

After broiling, remove the broiler rack and carefully pour off the grease. Wash and rinse the pan and rack in hot, soapy water.

If food has burned on, sprinkle the broiler rack while hot with detergent and cover with wet paper towels or a dish cloth. Burned-on foods will then soak loose while the meal is being served.

Do not store a soiled broiler pan and rack in the oven. Never attempt to clean them in the oven during the self-cleaning cycle.

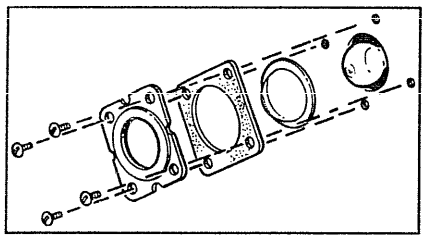
Oven Shelves

Oven shelves may be cleaned with a mild abrasive cleanser following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a clean cloth. To remove heavy, burned-on soil, soapy metal pads may be used following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Although we do not recommend that you leave the shelves in the oven during a self-cleaning cycle, you may prefer to clean them automatically even though they will lose luster and discolor.

Oven Light Bulb

The light bulb is located in the upper left corner of the oven. Before replacing the bulb, disconnect electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electric outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth as the bulb will break.



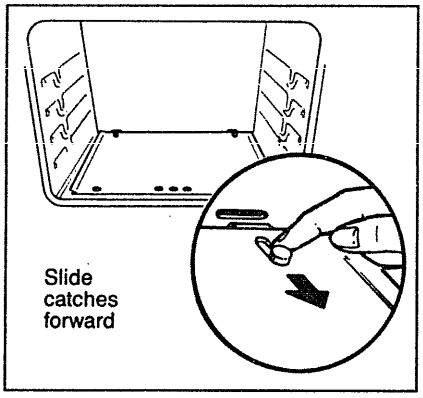
To replace a burned-out bulb:
Hold hand under lamp bulb cover so it doesn't fall when released. Unscrew the screws holding the lamp cover in place, detach the cover and remove the bulb. Replace it with a new 40-watt appliance bulb, replace the lamp cover, and reconnect electric power to the range.

Removable Oven Bottom

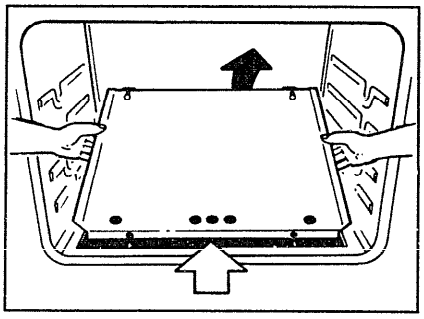
You can remove the oven bottom to clean any excessive spillovers before starting the self-cleaning cycle.

To remove the oven bottom:

1. Remove the oven shelves.



2. Slide the catch at each rear corner of the oven toward you.

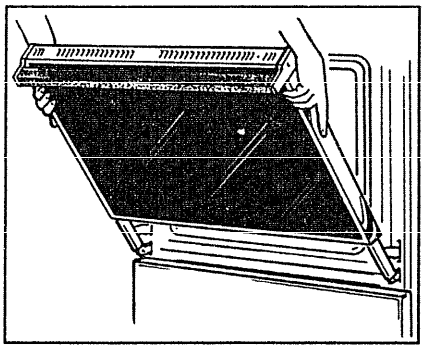


3. Lift the rear edge of the oven bottom slightly, slide it back until holes in the front edge of the oven bottom clear the pins in the oven front frame, and take the oven bottom out.

To replace the oven bottom:
Fit holes onto pins, lower rear of oven bottom gently, and slide the catches back to lock the oven bottom into place.

Removable Oven Door

The oven door is removable to make the interior more accessible during replacement of the lamp bulb.



To replace the oven door:
Open the door a few inches to the special stop position that will hold it open. Grasp firmly on each side and lift the door straight up and off the hinges.

Note: Be careful not to place hands between the spring hinge and the oven door frame. The hinge could snap back and pinch fingers.

Do not immerse the door in water.

To replace the door:
Make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

Operating the Self-Cleaning Oven

Recommended Cleaning Time:
Moderate Soil—2 hours
(thin spills and light spatter)

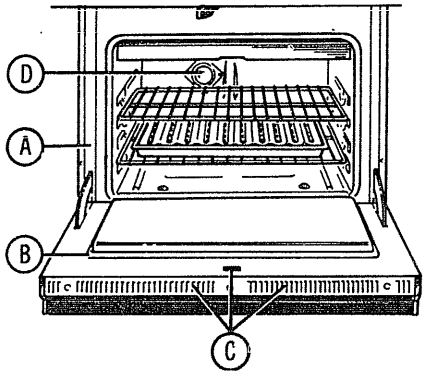
Heavy Soil—3 hours
(heavy grease spills and spatter)

Prepare the Oven Before Setting the Controls

Step 1:
Remove the broiler pan, broiler rack, other cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures.

Step 2:
Wipe up excess grease or spillovers from the bottom of the oven.

Step 3:
Clean spatters or soil on the oven front frame (A), the oven door outside the gasket (B) and the small area at the front center of the oven bottom. Buff these areas with a dry cloth. Do not clean the gasket (B). Do not let water run down through opening in the top of the door (C). Make sure the oven light bulb cover (D) is in place. Never use a commercial oven cleaner in or around the self-cleaning oven.



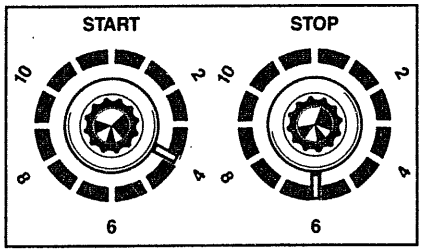
A. Oven Front Frame
B. Oven Door Gasket
C. Openings in Door
D. Oven Light Bulb Cover

Step 4:
Close the oven door and make sure the oven light is off.

Caution: Chrome drip pans from the top of your range should never be cleaned in the self-cleaning oven.

How to Set the Oven for Cleaning

Step 1:
Set the automatic oven timer:

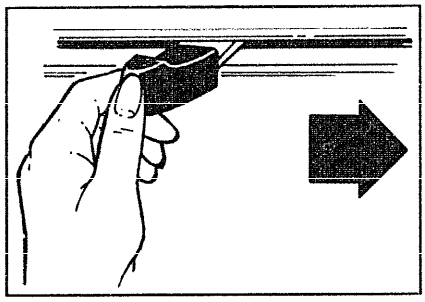


- Make sure **both** the range clock and the START dial show the correct time of day.
- Decide on cleaning hours necessary—two hours for moderate soil or three to four hours for heavy soil.
- Add these hours to present time of day, then push in and turn STOP dial clockwise to desired stop time.

Note: The STOP dial must be set and advanced at least half an hour beyond the time noted on the START dial.

Step 2:
Turn the SELECTOR knob to TIME BAKE OR CLEAN.

Step 3:
Push the Self-Clean Latch Lever to the right to lock the oven door.



A short time later, the LOCKED light comes on and the door locks. The glowing LOCKED light indicates that the oven is hot and the door cannot be opened. The oven door gets hot during self-cleaning. DO NOT TOUCH.

Follow These Steps after Self-Cleaning

About 30 minutes after cleaning is completed, when the oven has cooled and the door can be unlocked, the LOCKED light goes out.

Step 1:
Move the latch lever to the left to unlock the door.

Step 2:
Turn the SELECTOR knob to BAKE OR BROIL.

How to Set a Cleaning Cycle to Start at a Later Time

If you wish to start and stop cleaning at a later time than shown on clock, push in and turn START dial to time you wish to start. Add the hours needed for cleaning to this "start" time, then push in and turn STOP dial to this desired time. Oven will automatically turn on and off at the set times.

If You Have to Interrupt the Cleaning Cycle

Step 1. Turn the STOP dial until the pointer is at the correct time of day.

Step 2. Push the self-clean latch lever to the left. If the LOCKED light is on, you must wait until the light goes off before moving the latch lever. This will unlock the oven door so it can be opened.

Step 3. Turn the SELECTOR knob from TIME BAKE OR CLEAN to BAKE OR BROIL.

Important: Any attempt to unlock the door by force while the CLEANING light is on can result in damage to the door locking mechanism.

Questions and Answers

Q. Why won't my oven clean immediately even though I set the time knob correctly?

A. Check to be sure your START dial is set to the same time as the range clock. Also check to be sure LATCH LEVER is in the CLEAN position and the SELECTOR knob is turned to TIME BAKE OR CLEAN.

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the Woven Gasket around the oven door?

A. No, this gasket is essential for a good oven seal and care must be taken not to rub, damage or move this gasket.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil, and you should switch the SELECTOR knob to BAKE OR BROIL. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves and shelf supports have become dull looking after several cleanings. Is this normal?

A. Yes. After many cleanings, the shelves and shelf supports may discolor and lose some of their original luster.

Cleaning Guide

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Broiler Pan and Rack	• Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle detergent on rack and pan. Fill pan with warm water and spread cloth or paper towel over rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: Clean pan and rack in dishwasher. **DO NOT CLEAN IN SELF-CLEANING OVEN.**
Control Knobs	• Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to range.
Outside Glass Finish	• Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass while cleaning.
Metal	• Soap and Water	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Outer Porcelain Enamel Surface*	• Paper Towel • Dry Cloth • Soap and Water	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat spatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
Painted Surfaces	• Soap and Water	Use a mild solution of soap and water. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface.
Inside Oven Door*	• Soap and Water	Remove oven door (see page 17). Clean with soap and water and replace.
Oven Gasket	• None	Avoid getting ANY cleaning materials on the gasket.
Oven Liner	• Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly.
Shelves	• Soap and Water	Shelves can be soaked in dishwasher or cleaned by hand, using soap and water. Rinse thoroughly to remove any soap after cleaning. Shelves may also be cleaned in self-cleaning oven, but may lose some luster and discolor.
Chrome-Plated Drip Pans	• Soap and Water • Stiff-Bristled Brush • Soap-Filled Scouring Pad (Non-metallic)	Clean as described below or in dishwasher. **DO NOT CLEAN IN SELF-CLEANING OVEN** as they will discolor. Wipe all chrome drip pans after each cooking so unnoticed spatter will not burn on next time you cook. To remove burned-on spatters, use any or all cleaning materials mentioned. Rub *lightly* with scouring pad to prevent scratching of the surface.
Burner Grates	• Soap and Water • Soap-Filled Scouring Pad (Non-metallic)	Lift out when cool. Soak 5-10 minutes if desired in warm solution of dishwasher detergent. Scour with materials mentioned here to remove burned-on food particles. **DO NOT CLEAN IN SELF-CLEANING OVEN.**
Surface Burners	• Solution for Cleaning Inside of Coffee Makers • Soap and Water • Mild Abrasive Cleanser • Damp Cloth	Wipe off burner heads. If heavy spillover occurs, remove burners from range (see page 16) and soak them for 20 to 30 minutes in solution of hot water and product for cleaning inside of coffee makers, such as Dip-It brand. If soil does not rinse off completely, scrub burners with soap and water or a mild abrasive cleanser and a damp cloth. Dry burners in a warm oven for 30 minutes before returning them to the range. **DO NOT CLEAN IN SELF-CLEANING OVEN.**

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken to not touch any hot portion of the oven. When the surface is cool, clean and rinse.

Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND/OR WHAT TO DO
TOP BURNERS DO NOT LIGHT	• Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Burner holes on side of burner may be clogged. Remove and clean them. • Burners not fitted correctly onto mounting brackets. Remove and reinstall burners properly.
OVEN DOES NOT COOK PROPERLY	• Make sure thermostat capillary bulbs (located in upper portion of oven) are securely held by the mounting clips, are not touching oven sides, and are not coated with anything. • Aluminum foil being used improperly in oven. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips. • Oven bottom not securely seated in position. • OVEN TEMP knob set incorrectly or not turned on. • Check baking, roasting and broiling instructions on pages 11-14.
DOOR WON'T OPEN DURING BROILING	• Door latch moved to the right at beginning of or during broiling can cause door to lock when oven gets hot. Turn oven off and let it cool before attempting to open door.
CLOCK DOES NOT WORK	• Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.
OVEN LIGHT DOES NOT COME ON	• Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet.
OVEN WILL NOT SELF-CLEAN	• Automatic Timer not set or not set properly. The STOP dial must be set and advanced at least half an hour beyond the time noted on the START dial. • SELECTOR knob must be set at CLEAN OR TIME BAKE setting. • Oven door latch not pushed to the right.

If you need more help...call, toll free:
The GE Answer Center®
800.626.2000
consumer information service

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
General Electric
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

YOUR GENERAL ELECTRIC RANGE
WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace ***any part of the range*** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:
The GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS *NOT* RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225

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